

Cooking
on all
Burners
by
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The Award Winning Food Editorial page of 1960...
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DISTINCTIVE HOLIDAY PARTY FARE

Hospitality and the serving of holiday treats are synonymous to many. This distinctive, delicately seasoned cheese soup is studded with tiny curried rice balls and pieces of tasty shrimp. High in protein (milk, cheese, butter and shrimp) it will add sparkle to any meal. Recipe makes 6 servings... for company or family; good, too, for late evening refreshment.

CHEESE SOUP WITH CURRIED MEAT BALLS

- 1 cup cooked rice
- 1 egg yolk, beaten
- 2 tablespoons dry bread crumbs
- 1/2 teaspoon curry powder
- Few grain salt
- 4 cups milk
- 2 tablespoons butter
- 2 tablespoons flour
- 1/4 teaspoon salt
- Pepper
- 1/2 pound cheddar cheese, grated
- Dash tabasco
- 1 cup cooked or canned shrimp

Combine rice, egg yolk, bread crumbs, curry powder and salt. Form mixture into tiny balls. Heat 2 cups of the milk in a 9-inch skillet. Place rice balls in milk; cover, simmer 5 minutes. Remove balls; add enough milk to make 4 cups. Melt butter in top of double boiler; blend in flour, salt and pepper. Add milk slowly, stirring constantly, until sauce is smooth and thickened. Add cheese and tabasco. Cook, stirring constantly until cheese melts. Cut shrimp into small pieces, reserving a few whole for garnish; add to soup. Heat. Place rice balls into soupureen; carefully add soup and garnish with the whole shrimp. Sprinkle with paprika and chopped parsley for additional color, if desired. (See picture on this page.)

This is the cooky-lovings country, especially at Christmas time. That's when you get your best recipes, and dive into the butter and almonds with a generous hand to make rich and delicious things for the sweet tooth. These three recipes are holiday favorites in Europe: "Broomstick Cookies" in Sweden; crisp "Speculaas" in Holland, and "Macaroons" in France. The broomstick cookies get their name from the way they're shaped. Used to be hung over a clean broomstick handle to curve.

Today, the handle of a wooden spoon serves the same purpose. The French macaroons should be stored in a tightly covered tin box at least a week before eating. And you really should have an electric mixer, or an amiable husband with a good right arm, for beating up a batch of these cookies. As for the Speculaas, the only thing to remember about them is to roll as thinly as possible. (See picture on this page.)

BROOMSTICK COOKIES

- 2/3 cup blanched almonds
- 1/4 cup sifted all-purpose flour
- 1/4 teaspoon salt
- 1/2 cup sugar
- 1/2 cup butter or margarine
- 2 tablespoons light cream

Chop almonds fine. Combine in saucepan with flour, salt, sugar, butter and cream. Cook until mixture begins to bubble; takes about 5 minutes. Remove from heat and stir briskly for a few seconds. Drop by teaspoonfuls, about 4 inches apart, on greased, lightly floured baking sheet, doing only 4 or 5 cookies at a time. Bake in moderately hot oven (375 degrees F.) 5 to 6 minutes. Cool 2 minutes on baking sheet before lifting with spatula to wooden spoon handle. Cool. If cookies harden before they can be removed from cookie sheet, return to oven for a few seconds to soften. Makes about 1 1/2 dozen cookies.

DUTCH SPECULAAS (St. Nicholas Cookies)

- 3/4 cup dark brown sugar (packed)
- 3 tablespoons milk
- 1 1/4 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/4 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon ginger
- 1/4 teaspoon nutmeg
- 1/2 cup soft butter or margarine
- 1/4 cup chopped almonds
- Few pieces finely chopped citron

Combine sugar with milk. Sift flour with salt, baking powder and spices. Combine with sugar-flour mixture, butter, almonds and citron. Knead together to make a firm ball. Chill in refrigerator. Roll thin on lightly floured board and cut with cookie cutters. Place on greased cookie sheets. Bake in moderately hot oven (375 degrees F.) 7 to 10 minutes. (Makes about 5 dozen.)

MACAROONS

- 1 cup unblanched almonds
- 1/2 cup egg whites (about 4 large eggs)
- 1 cup sugar
- 1/2 teaspoon salt
- 1/2 teaspoon almond extract
- 1 teaspoon vanilla

Grind almonds with Mouli grater, or put through food chopper, using medium blade, three times so almonds are very fine. Should be 2 1/2 cups ground. Combine half the almonds, half the egg whites and half the sugar in large mixing bowl. Beat at high speed on electric mixer 5 minutes. Add remaining almonds, sugar, the salt and flavorings, and continue beating 5 minutes more, scraping sides of bowl frequently until mixture looks shiny and lightens in color. Cover and let stand over night, but do not refrigerate.

Next morning, add remaining egg whites; beat 5 minutes at high speed. Use measuring spoons to spoon onto heavy brown paper on ungreased cookie sheet, about 2 inches apart since macaroons spread during baking. Use tablespoon for large macaroons, teaspoon for small ones. Bake in slow oven (300 degrees F.) 20 minutes for small macaroons; 30 minutes for the large. Run cold water over the back of paper and let stand a minute or so; then lift off with spatula on to racks to cool. Store in tightly covered tin box at least 24 hours before eating—better yet, a week. (Makes 2 dozen small or 1 dozen large macaroons.)

HOLIDAY SALAD MOLD

1st layer:

- 1 pkg. unflavored gelatin
 - 1/2 cup cold water
 - 3/4 cup hot water
 - 1/2 teaspoon salt
 - 1 tablespoon lemon juice
 - 1 8-oz. pkg. cream cheese, softened
 - Green pepper, cut in shape of holly leaves (about 8)
 - Pimiento, cut in shape of holly berries (about 12)
- Soften gelatin in cold water; add hot water and salt. Stir until gelatin dissolves. Add lemon juice and cream cheese; mix until smooth. Pour 3 tablespoons in bottom of 9-inch ring mold. Press green pepper holly leaves and pimiento berries alternately in design on bottom of mold. Chill until firm, then add remaining gelatin mixture and chill.
- 2nd layer:
- 4 cups tomato juice
 - 1 tablespoon chopped onion
 - 1 teaspoon salt
 - Dash cayenne pepper
 - 2 pkgs. unflavored gelatin
 - 1/2 cup cold water
 - 1 teaspoon Worcestershire sauce
 - 1 teaspoon lemon juice
 - 1/2 cup chopped celery

Combine tomato juice, onion, salt and cayenne pepper. Simmer 15 minutes. Soften gelatin in cold water. Add Worcestershire sauce, lemon juice, softened gelatin and celery to tomato juice mixture. Cool and pour over cream cheese layer. Chill. Unmold, fill center with leaves of Iceberg lettuce. (Makes 8-10 servings.)

CRANBERRY RICE

Company perfect is this red and white dessert. To prepare, combine 1 cup cooked, cooled rice with 1 cup whole cranberry sauce (use a 1 pound can whole cranberry sauce, reserving the remaining half cup for topping). Fold in 1/2 cup powdered sugar. Refrigerate until serving time, then fold in 1 cup whipped cream and pile into crystal serving dishes. Top with a generous spoonful of the remaining sauce and you have a flavor-packed dessert which teams up two plentiful foods—rice and canned whole cranberry sauce.

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With the holiday season here that oft-asked question, "Do you know any new ideas for some good hors d'oeuvres or appetizers?" will be heard everywhere. Parties and open houses are the order of the day and, of course, a real specialty at most holiday affairs is the lovely and tasty assortment of nibblers and snacks that accompany your favorite beverages.

One of the appetizer ideas that increases in popular-

ity each year is the raw fresh vegetable relish tray. The vegetables are so colorful, so crisp and refreshing that they are a welcome change from some of the heavier foods served during the holidays. The vegetables are a conversation piece, too, because you can cut them into so many interesting shapes and sizes, stuff some with new and different fillings and serve them with a variety of tangy dips. Too, most fresh vegetables are very low in calories, making them a real boon to the waist-line watchers.

DIP FOR HORS D'OEUVRES

- 2 cups sour cream
- 1/2 cup chili sauce
- 1/2 teaspoon salt
- 1 teaspoon prepared mustard
- 1 teaspoon horseradish
- 1 pkg. dry onion soup mix

Combine all ingredients and mix well. Makes about 2 1/2 cups dip. Hollow out large head of cabbage, reserving cabbage removed for a slaw. Fill center with dip; place radish roses, celery fans, carrot curls, shrimp, raw cauliflower flowerets and cherry tomatoes on toothpicks and stick them all over the outside of cabbage head. Serve on large plate and garnish with parsley.

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See you next week with more ideas for the holidays!



Steaming milk-made soups can give added distinction to holiday entertaining. This CHEESE SOUP WITH CURRIED RICE BALLS has tantalizing aroma, unusual texture. (See recipe on this page.)



Fill your cookie jars now for the Christmas Holidays with these BROOMSTICK COOKIES, DUTCH SPECULAAS (St. Nicholas Cookies) and MACAROONS. (Recipes on this page.)